DINNER ENTREES

LIME N' COCONUT CHILEAN SEABASS

Lime and coconut marinated, coconut macadamia nut crust, purple yam, drops of aji chili, cucumber salad

55

FAROE ISLANDS SALMON

lemon farro wild rice, cucumber labneh, picked shallot, pink peppercorn tangerine vinaigrette

49

SOUTH AFRICAN LOBSTER TAIL

MP

gluten free

TROPICAL CATCH OF THE DAY

Flown in daily, served pan seared, with red lotus & taro chips, roasted Polynesian squash purée, baby bok choy, grilled pineapple salsa

MP

gluten free

SHRIMP & MUSHROOM RISOTTO

Carnaroli rice, green herb exotic mushroom fondue

49

2LB. LIVE MAINE LOBSTERS

Steamed or Broiled

MP

gluten free

KUROBUTA JAPANESE PORK CHOP

Served with mitsu apple purée, soy braised beef bacon and Okinawan yam

59

HUDSON VALLEY PASTURE RAISED CHICKEN

pink pearl onions, olives & sautéed grapes, apricot three onion glaze

39

gluten free